

The Café at Shields

Breakfast

Served 8:00am – 3:00pm

Please inform your server or management about any food sensitivities or allergies.

We proudly serve free-range chicken, & all natural, hormone and antibiotic free beef.

Egg and omelet entrees served with your choice of hash browns, country potatoes, rainbow potatoes, fruit or mixed greens with balsamic vinaigrette and choice of toast: wheat, white, rye, or sourdough. Add avocado for \$3. Substitute English muffin for \$2. No other substitutions after 11:00am.

Santa Fe Omelet 13

Three-egg omelet with pepper jack cheese, cilantro, tomato, onion, and jalapeño, topped with tortilla strips, avocado, and red salsa. 🌶️

Ratatouille Omelet 13

Three-egg omelet with zucchini, onion, mushroom, tomato, red bell pepper, eggplant, basil, and feta cheese. 🥒

Smooth Criminal Omelet 14

Chicken habanero mango sausage, bell pepper, onion, cilantro and hot habanero cheese 🌶️ 🥒

The Works Omelet 15

Three-egg omelet with bacon, sausage, ham, tomato, onion, mushroom, red bell pepper, spinach, and your choice of cheddar, pepper jack, provolone, Swiss, bleu, or feta cheese. 🥒

Two Eggs Any Style with Bacon or Sausage or Ham 12

Two eggs any style, served with your choice of bacon, sausage, or half ham. \$2.50 more for full ham. 🥒

Steak & Eggs 15

New York Strip Steak cooked to temperature of choice, served with two eggs any style. 🥒

Green Thumb Omelet 14 🥒

Spinach, corn, tomato, black beans, mushroom, bell pepper, onion, artichoke and feta cheese

Eggs Benedict 🌶️

English muffin topped, poached eggs, covered with our own chipotle hollandaise sauce.

Choices: Ham 13 / Carnitas (braised, tender pork) 14 / Short Rib 16 / Crab 17 / Smoked Salmon 18

Country Fried Steak 15

Served with two eggs any style and Shields' signature country gravy.

Biscuit and Gravy 13.50

Biscuit covered in our own homemade gravy, two eggs any style, choice of potatoes and choice of bacon, ham, or sausage.

Desayuno a la Mexicana 15

Two eggs any style with *Chile Verde*, *papas rancheras* and corn or flour tortillas. 🌶️

Chilaquiles 13

Tortilla chips simmered in red salsa with grilled onion topped with two eggs any style, cilantro, red onion, *queso fresco*, and sour cream. 🌶️.

Belgium Waffle 11

Served with fresh homemade strawberry sauce, or blueberry sauce, choice of two pieces of bacon or sausage

Chicken & Waffle 17

Chicken tenders, waffle, and two bacon strips with a hint of fire honey infused syrup.

Smoked Salmon Breakfast Sandwich 14.50

Grilled sourdough with smoked salmon, egg over hard, spinach, sliced tomato, red onion, and mayo.

French Toast 12

Brioche bread dipped in egg sprinkled with powdered sugar. Served with a side of bacon, sausage, or half side of ham.

Shields Pancakes 12

Made from scratch with flour and eggs, served with a side of bacon, sausage, or half side of ham.

Blueberry Pancakes 12.50

Served with a side of bacon, sausage, or half ham.

****Shields Date Pancakes 13***

Our pancakes made from scratch with eggs and flour, mixed with a touch of date butter, and topped with Deglet Noor dates. Add \$2.25 for a side of bacon, sausage, or half side of ham.

****Oatmeal 11***

Oatmeal prepared with Deglet Noor dates, green apples & walnuts, raisins, and brown sugar.

Fruit & Yogurt Parfait 10

Low-fat yogurt, berries and granola. 🚫 *without granola*

Huevos Rancheros 12.50

Back by popular demand!

Two eggs smothered with ranchera sauce topped with *nopales* (cactus). Served with a side of beans, country-style potatoes, and corn or flour tortillas. 🌶️

Machaca con Huevo y Frijoles 13

Two eggs with shredded beef, red bell pepper, and onion, served with a side of beans and country-style potatoes. 🚫

Chorizo con Huevo 13

Two scrambled eggs with chorizo, and a side of country potatoes, beans and corn tortillas. 🌶️

Burrito de Machaca con Huevo 12

A hearty burrito filled with two eggs, shredded beef, red bell pepper, onion, and poblano peppers, wrapped in a flavorful, cilantro-jalapeño flour tortilla. Served with a side of beans.

Burrito de Chorizo, Huevo y Queso 12

A hearty burrito filled with two eggs, chorizo (spicy Mexican sausage), and cheese, wrapped in a flavorful, cilantro-jalapeño flour tortilla. Served with a side of beans. 🌶️

Breakfast Sides

Cottage Cheese 4*	Half Grapefruit 4 🚫	*Side of Seasonal Fruit 6 🚫
Side of Bacon 5 🚫	Side of Sausage 5 🚫	Toast (4pc.) or (1) English Muffin with *Date Butter 5
One Pancake 3	One Egg 3 🚫	Side of Full Ham 5
Date Pancake 5	Side of Corn Tortillas or Flour 3 🚫	One Blueberry Pancake 4
Side of Beans 4	Side of Hash Browns, Country Potatoes, or Rainbow Potatoes 5	

Lunch

Served 11:00am – 3:00pm

Starters

***Stuffed Dates 3.50 pc.** 🚫

Plump Medjool dates stuffed with jalapeño, bleu cheese, and prosciutto, wrapped in bacon, and finished off with a shallot demi-glace and balsamic reduction.

Chipotle Crab Cake 13.50

Made with real crab, tartar sauce on a bed of greens and frisée lettuce. 🌶️

Chile Relleno de Mariscos 13

Chile Poblano with shrimp, baby scallops, tomato, onion, and cilantro sautéed and seasoned with a smooth, chipotle, cream sauce (Limited amount available daily.)

Choriqueso 9 🌶️

Chorizo with a melted three-cheese blend and a side of corn or flour tortillas

Quesadilla -Three Cheese Chicken 11.50 or Carne Asada 13

Made with cilantro-jalapeño flour tortilla, *pico de gallo*, sour cream, guacamole and a side of red salsa.

Carne Asada Fries 10

Fries topped with *carne asada*, melted cheese, guacamole, *pico de gallo*, and sour cream.

House Salad 8

Mixed greens, Deglet Noor dates, red onion, diced tomato, and dressing of choice. 🚫

Nachos Chicken 11.50 Asada 13

Fresh tortilla chips, shredded cheese, beans, *pico de gallo*, guacamole, and sour cream.

Salads

\$7 to add chicken to any salad that *does not* already include it. Add steak or salmon for \$9 more.

Dressing choices: mango vinaigrette, balsamic vinaigrette, ranch, chipotle ranch, cilantro or bleu cheese)

***Shields Signature Salad 15**

Fresh spinach topped with Deglet Noor dates, dried cranberries, walnuts, pear, mango, crumbled blue cheese, and our house mango vinaigrette. 🚫

Curry Chicken Salad 15

Shredded chicken breast in yellow curry, whole grain mustard house sauce, papaya, celery, carrot, sliced, and toasted almonds on a field of mixed greens with balsamic vinaigrette. Served with a slice of banana bread.

Tostada Salad 14

Large flour tortilla shell filled with mixed greens, diced tomato, roasted corn, red onion, black beans, shredded cheese, and our chipotle ranch dressing with grilled chicken.

Cobb Salad 14

Fresh lettuce topped with chicken, ham, or turkey and bacon, hard-boiled egg, avocado, tomato, green onions, bleu cheese crumbles, and ranch or bleu cheese dressing. 🚫

Ahi Poke Tower 16

Raw ahi with fresh avocado, cucumber, mango, orange, topped with seaweed, pickled ginger, and wontons. Tossed in a ponzu sauce. (🚫 GF without wonton)

Santa Fe Salad 15

Grilled chicken, chopped lettuce, corn, black beans, tomato, radishes, cucumber, tortilla strips, tossed in cilantro dressing then topped with fresh guacamole. (🚫 GF without tortilla strips)

Tropical Crab Tower 18

Lump crab meat with a hint of chipotle blend seasoning over a bed of mixed greens, papaya, mango, kiwi, asparagus, and balsamic vinaigrette.

Farmer's Delight 14

Frisee, mixed greens, and lettuce tossed with green and red bell pepper, carrot peeling, radish, quinoa, cucumber, black olive and yellow tear drop tomato tossed in a garlic, basil and extra virgin oil blend, topped with feta cheese.

House Specialties

Pollo Volcano 16

Chicken breast stuffed with corn tortilla, chorizo, shredded cheese, covered with a jalapeno cream sauce, with rice and beans 🌶️

Walleye Fish Tacos 16

Three of our favorite fish tacos, lightly breaded on corn tortilla with lime cabbage and chipotle aioli. Served with a side of guacamole, rice, and beans.

Chicken Tacos 13

Three Grilled chicken tacos on corn tortilla with diced onions, cilantro and jalapeños. Served with a side of rice and beans

Carne Asada Tacos 14

Three corn tortillas with grilled, marinated flap steak in onion and cilantro, served with beans, rice, and a pan-fried jalapeño

Carnitas Tacos 13.50

Three corn tortilla filled with braised, tender pork, onion and cilantro, served with beans and rice

Pulled Pork Sandwich 13

Shredded pork with Shields' own zesty barbecue sauce on a large, Mexican-style sandwich bun. Served with cilantro- jalapeño coleslaw. 🌶️ Add French fries for \$2.45 more.

Fish & Chips 14

House-made, beer-battered cod tempura accompanied with a side of fries and caper tartar sauce.

Ceviche Tostadas 15

Fish (swai) marinated and cooked in lime juice, tomato, onion, cilantro, and jalapeño on two corn tostadas.

Pork Tamale 13 🌶️

Traditional pork tamale with red salsa topped with a queso fresco crisp, served with beans and rice.
(Limited amount available daily.)

Sandwiches and Burgers

Served with your choice of fries, fruit or small house salad with choice of dressing.

New York Steak Sandwich 14

New York steak, grilled green and red bell pepper and onion with chipotle aioli and melted bleu cheese on a soft ciabatta bun.

Salmon Sandwich 13.50

Grilled salmon fillet with lime zest aioli on your choice of toasted white, wheat, focaccia, or sourdough bread.

Brioche Sandwich 12

Ham and melted cheddar cheese, mayonnaise, on brioche bread.

Turkey Club 12.50

Grilled turkey, bacon, tomato, lettuce, mayonnaise on brioche.

Tuna Melt 12.50

Tuna Albacore and melted cheddar cheese on toasted, sourdough bread with avocado cilantro jalapeño aioli.

BLT 11

Crispy bacon, lettuce, and tomato on toasted, white or wheat bread.

Torta Asada 14

Grilled *carne asada*, lettuce, grilled onions, guacamole, pepper jack cheese, *crema*, and a spread of beans on a ciabatta bun with side of pan-fried jalapeños

Chicken Burger 13

Juicy, chicken patty with blended in species herb on a brioche bun, lettuce, tomato, onion and chipotle aioli spread

***Shields Signature Date Burger 15**

Our signature burger topped with sautéed Deglet Noor dates, bacon, and melted bleu cheese. Lettuce, tomatoes, and onions served on the side.

Brie & Mushroom Burger 14

All-natural beef patty cooked to temperature of your liking with melted, brie cheese, sautéed mushroom, grilled onion, and mayonnaise.

Shields Cheeseburger 13

All-natural beef patty cooked to temperature of choice with melted cheddar, pepper jack, provolone, Swiss, bleu, feta, brie **or** habanero cheese (spicy).

Portobello “Burger” 12.50

Grilled Portobello mushroom, red bell pepper, zucchini, yellow squash, eggplant, and pesto on a focaccia bun.

Patty Melt 13

All-natural beef patty cooked to temperature of choice with cheddar cheese and grilled onion on sourdough bread.

Lunch Sides

Pico de Gallo 3

Salsa and Chips 6

Guacamole and Chips 8

Side of Fries 6

Guacamole 🚫 5

*Side of Seasonal Fruit 🚫 6

Side of Pan-Fried Jalapenos 3 Side of Sweet Potato Fries 5

Desserts

Better Than Grandmas Bread Pudding warm with scoop of vanilla ice cream	6.50
Shields' Famous Date Shake Made with low-fat vanilla ice milk & date crystals.	5.95
Chocolate Chip Cookie A warm chocolate chip cookie topped with a scoop of vanilla cream.	5.50
Chocolate Lava Cake Served warm with a scoop vanilla ice cream	6.50
Date Shake Shooter Shot size sample of Shields' famous date shake.	1.00

Beverages

Fresh Coffee  3.50 **Iced Tea** 4 **Pellegrino** 5.50 **Soft Drinks** 4 **Hot Chocolate** 4
Apple, Cranberry Juice 4 ***Freshly Squeezed Orange or Grapefruit**  5.50

(Freshly-squeezed juices are not pasteurized)

*Our specialty signature entrees and drinks made with products grown at Shields

~  **Gluten-free** ~  **Caution: may be spicy** ~ **Split Plate Fee 5.00** ~ **Corkage Fee 10.00**

Beers

Negra Modelo 5	Heineken 5	Samuel Adams Boston Lager 5
Dos Equis Lager 5	Coors Light 4	Stella Artois 5
Modelo Especial 5	Miller Light 4	Fat Tire 5
Corona Extra 5	Shock Top 4	Blue Moon Belgium White 5
Bud Light 4	Michelob Ultra 5	Budweiser 4
Lagunitas IPA 6		

Daily Drink Specials

Tuesday \$5 Mimosas

Wednesday \$3 Beer & \$5 Chavelas

Thursday **Bring Your Own Bottle (no corkage fee)**
50% of all bottles of wine

Drink specials may not be available on holidays or for private events.



Wine & Cocktails

Sparkling Wine

			Glass	Split	Bottle
Zonin	<i>Prosecco</i>	<i>Italy</i>			10
Le Grand Courtaige	<i>Brut</i>	<i>France</i>			36
Salmon Creek	<i>Brut</i>	<i>California</i>	7		25

White Wine

			Glass	Bottle
Sonoma Cutrer	<i>Chardonnay</i>	<i>Russian River</i>		36
Forest Glen	<i>Resiling</i>	<i>California</i>	8	29
Cedar Brook	<i>Sauvignon Blanc</i>	<i>California</i>	7	25
Grove Ridge	<i>Chardonnay</i>	<i>Napa Valley</i>	7	25
Salmon Creek	<i>Pinot Grigio</i>	<i>Napa Valley</i>	7	25
Salmon Creek	<i>White Zinfandel</i>	<i>Napa Valley</i>	7	25
Salmon Creek	<i>Chardonnay</i>	<i>California</i>	7	25
Forest Glen	<i>Moscato</i>	<i>California</i>		25

Red Wine

			Glass	Bottle
Martin Ray	<i>Pinot Noir</i>	<i>Russian River</i>	12	42
Grove Ridge	<i>Merlot</i>	<i>Napa Valley</i>	7	22
Grove Ridge	<i>Cabernet Sauvignon</i>	<i>Napa</i>	7	22
Avalon	<i>Cabernet Sauvignon</i>	<i>Napa</i>		36
Norton	<i>Malbec</i>	<i>Argentina</i>	6	22

House Cocktails 8

Mimosa	Bloody Mary	Margarita	Lemon Drop Martini	Cosmopolitan
Chavela	Screwdriver	Spiked Arnold Palmer	Long Island Iced Tea	

Upgrade to premium liquor for additional \$4

Buchanan's Deluxe Scotch Whiskey	Crown Royal Whiskey	Jack Daniels Whiskey
El Patron Silver Tequila	Corralejo Tequila	Herradura Tequila
Seagram's 7 Canadian Whiskey Blend	Johnnie Walker Black Label Scotch Whiskey	
Seagrams 7 Crown American Whiskey	Bombay Dry Gin	Bombay Gin Sapphire
Tito's Vodka  GF	Absolute Vodka	Greygoose Vodka